



**SPINNAKERS**  
Restaurant



2 AA Rosette

## *Sunday Lunch Menu*

### *To Start*

(V) Celeriac and Bramley Apple Soup

Chicken Liver Parfait

brioche, red onion marmalade, petit salad, balsamic

Seared Mackerel

niçoise salad, roquette, pesto

Feta and Pimento

petit salad, basil crisps, balsamic

### *To Follow*

Roast Sirloin of Beef

roast potatoes, cauliflower bake, broccoli, yorkshires pudding, roast gravy

Roast Fillet of Hake

new potatoes, leeks, tenderstem, tomato, parsley sauce

Butter Baked Breast of Chicken

roast potatoes, savoy and bacon, cauliflower bake, broccoli, sage stuffing, thyme jus

(V) Wild Mushroom Filo Tart

parisian potatoes, fine beans, tomatoes, celeriac, chive velouté

### *To Finish*

Orange Marmalade Steam Sponge Pudding

crème anglaise

Dark Chocolate Marquise

berry compote

Mango Parfait

saffron poached pear, raspberry coulis

A Selection of 3 Local Cheese's, Tomato Chutney grapes and selection of biscuits

(£3.00 supplement)

Selection of Cornish Ice Creams

Vanilla Seed, Toasted Coconut, Clotted Cream and Strawberries, Chocolate Fudge,  
Butterscotch and Pecan Nut, Honeycomb, Rum and Raisin,

**3 Courses - £19.00 per person**

Our food is produced in a kitchen that uses nuts, nut products, shellfish, fish, wheat, milk, eggs and soybean. Whilst we will do all we can to accommodate guests with food intolerances and allergies. We are unable to guarantee that dishes will be completely allergen free.

Please let a member of the team know if you have any allergies or intolerances.

All prices are inclusive of VAT at current rate. All our food is freshly prepared and cooked to order using where possible the finest local produce. During busier periods there may be a wait. All of our food is prepared in a kitchen where nuts may be present but may not be part of the ingredients.